

PEOPLE

**Liz Canty** has been appointed national account manager for **Symrise** Flavors, North America, where she will be responsible for promoting all five of Symrise's strategic pillars: seasonings, dairy flavors, encapsulation, vanilla, and taste for life. Previously, Canty served as senior account manager for Sensient. In addition, **Matthias Guentert** has been named president of the **Symrise** Flavor & Nutrition Division, North America, and **Claus Oliver Schmidt** has become senior vice president of global quality control and regulatory and innovation management. [www.symrise.com](http://www.symrise.com).



Liz Canty



Matthias Guentert



Claus Oliver Schmidt



Carlos Burbano

**Carlos Burbano** has joined **BioSafe Systems LLC** as the new technical representative for the western United States, where he will represent their agriculture line. [www.biosafesystems.com](http://www.biosafesystems.com).



Derrick Coleman

**Derrick Coleman** has joined **MGP Ingredients, Inc.** (MGPI) as an applications technologist. Coleman will focus on MGPI's textured protein technology platform, principally consisting of the company's Wheatex line of textured wheat proteins, which are produced for use in the manufacture of high-quality vegetarian products and meat extension applications. [www.mgpingredients.com](http://www.mgpingredients.com).

ASSOCIATIONS

Appointment

The **National Seasoning Manufacturers Association** (NSMA) has named **Tim Sonntag** as president for a two-year term. Currently, Sonntag serves as vice president of quality and technical services for Wixon, Inc., where he is responsible for Wixon's quality, sanitation, food safety, and regulatory compliance functions. NSMA seeks to promote and continue scientific study in the food seasonings industry and improve relations among the industry, related associations, and U.S. food regulatory agencies. [www.wixon.com](http://www.wixon.com).

COMPANIES

Acquisitions

**Brookfield Engineering** has recently acquired **RheoTec Messtechnik GmbH**, Dresden, Germany. Brookfield and RheoTec have been partners for the past 10 years in the sale of R/S family of Rheometers. Through Brookfield's international dealer network, R/S Rheometers have become leading instruments in the rheology market, providing both controlled stress and controlled rate measurement capabilities. This acquisition also secures the production and service of high-quality R/S Rheometers for Brookfield customers around the world and fortifies Brookfield's development, manufacturing, sales, and service capabilities. [www.brookfieldengineering.com](http://www.brookfieldengineering.com).

**US Foods, Inc.** has announced the recent purchase of US Foods, LLC, by PCI Company, St. Louis, MO. US Foods, Inc. will be a subsidiary of PCI Company. PCI Company is focused on the food industry through their Diehl Food Ingredients and SensoryEffects businesses. [www.u-s-foods.com](http://www.u-s-foods.com).

Certification

**PGP International** has announced that the Gluten-Free Certification Organization has certified several of PGP International's ingredients as gluten-free. PGP International is the first ingredient manufacturer to obtain gluten-free certification through GFCO. GFCO standards are met through a rigorous process of third-party audits and frequent product and ingredients testing at the manufacturing facility and by GFCO, setting standards that ingredients may not contain more than 10 ppm gluten, twice as strict as the proposed FDA definition for gluten-free. [www.pacgrain.com](http://www.pacgrain.com).

Association News appeared here in the printed version of the journal.

## Collaboration

**Comax Flavors**, Melville, NY, and **Food Specialties**, Mississauga, Ontario, have entered an agreement for global collaboration, bringing together the best in flavor creation and ice cream ingredients for the dairy and food industries. Comax Flavors, a manufacturer of liquid and dry flavorings and flavor masking technologies, and Food Specialties, a leading manufacturer of high-quality ingredients for ice cream makers, are both privately held companies. They will work together to serve customers in the United States, Canada, the United Kingdom, China, Columbia, Iran, Pakistan, Cameroon, and other parts of the world. [www.comaxflavors.com](http://www.comaxflavors.com).

## Expansion

**Mettler-Toledo Safeline**, a leader in metal detection and X-ray inspection equipment, has expanded its Product Test Lab in its Tampa, FL, headquarters. Equipped with state-of-the-art metal detection and X-ray inspection equipment, customers can visit the lab for hands-on experience testing their products and learning about the latest in product inspection technology. [www.mt.com/safelineus](http://www.mt.com/safelineus).

## Expansion, Opening, & Acquisition

**Symrise**, the fragrance and flavoring manufacturer, has announced the expansion of its Vienna site with new offices and laboratories and the opening of a Global Citrus Center in Sorocaba, Brazil, and the Symrise Citrus Showroom, in Teterboro, NJ. In addition, they have also acquired a 20% stake in the U.S. biotechnology company Therapeutic Peptides Inc. (TPI), securing exclusive distribution rights for highly advanced cosmetic ingredients. [www.symrise.com](http://www.symrise.com).

## Openings

**Eurofins** has announced the opening of its new food testing laboratory in Suzhou, China, with capabilities for testing pesticides and melamine/cyanuric acid. In addition, it has implemented advanced tests and methodologies for pesticides testing, using QuEChERS extraction LCMS/MS and GC-MS analysis, available for a wide variety of food matrices and covering approximately 300 pesticides. [www.eurofins.com](http://www.eurofins.com).

**NSF International** has announced the opening of new regional headquarters in Bangkok, Thailand, in order to oversee its operations throughout the Asia-Pacific region. The new office will be home to NSF's water and product certification division and the NSF-CMi food safety division. [www.nsf.org](http://www.nsf.org).

## Partnership

**Novartis** and **Lonza**, Basel, Switzerland, have entered into a long-term strategic partnership for the joint development and manufacture of the Novartis biological pipeline. Lonza is a leading supplier to the pharmaceutical, healthcare, and life-science industries. [www.lonza.com](http://www.lonza.com).

## INGREDIENT PRODUCTS

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### Award

**GELITA** has announced that its new product, FORTIGEL, has been awarded the Frost & Sullivan European Health Ingredient of the Year Award 2008. FORTIGEL is odorless, neutral in taste, and free from gluten, purines, tryptophan, fat, and cholesterol. This ingredient opens up the market for a whole new range of product formulations for the prevention and treatment of joint disease. [www.GELITA.com](http://www.GELITA.com).

### Processing Aid

**DSM Food Specialties** has announced that PreventASE has been given regulatory approval for use as a processing aid in Australia and New Zealand. PreventASE is proven to be able to mitigate the formation of acrylamide in certain foods by as much as 90%. [www.dsm.com](http://www.dsm.com).

### Weight Care Technology

The **Dow Chemical Company** recently introduced the new food ingredient SAT-ISFIT. In pre-clinical studies it has shown the ability to reduce the absorption of saturated and trans fats, reduce weight gain, and promote healthy fat metabolism. In addition, it can be easily formulated into food and beverages. The technology is the result of a Cooperative Research and Development Agreement between Agricultural Research Service (ARS), the chief scientific research agency of the USDA, and Dow. [www.dow.com](http://www.dow.com).

### Rosemary Extract

**Vitiva** is now offering new rosemary extract formulations, INOLENS 4 and SyneROX 4, widely used for protection of fats and oils from rancidity and for shelf-life extension. The new formulations can significantly reduce acrylamide levels in fried foods by up to 95%. [www.vitiva.eu](http://www.vitiva.eu).

## LABORATORY EQUIPMENT

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### Viscometer

**Brookfield Engineering** has recently redesigned their most popular and versatile viscometer, the DV-II+Pro Viscometer,

updating the shape, color scheme, and keypad layout with a contemporary, new look. [www.brookfieldengineering.com](http://www.brookfieldengineering.com).

### Quality Control

**CHOPIN Technologies** recently introduced the Mixolab Profiler. This dynamic quality control tool makes interpreting standard analysis results easier. This unique analyzer allows, in a single test, a complete measurement of dough performance, including effects of protein, starch (native and damaged), fat, fiber, enzymes, and the interactions between each of these elements. [www.chopin.fr](http://www.chopin.fr).

## LABORATORY PRODUCTS

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### GPC Standards

**Viscotek** is now offering a full line of GPC standards for natural and synthetic polymer applications, providing pre-weighed portions that are both accurate and easy to use and traceable to standards provided by the National Institute of Standards and Technology (NIST). [www.viscotek.com](http://www.viscotek.com).

## PLANT EQUIPMENT

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### X-Ray Inspection System

**Mettler-Toledo Safeline** recently introduced the SmartChek X-ray inspection system, reliably detecting and rejecting many potentially brand-damaging contaminants such as metal, stone, glass, and bone; the Compact metal detector, delivering high-performance sensitivity, detecting and reliably rejecting ferrous, non-ferrous, and steel metal contaminants; the CanChek X-ray inspection system, with the ability to check 1,200 cans per minute, offering superior detection sensitivity; and AdvanChek, a cost-effective X-ray contaminant inspection system for packaged products. [www.mt.com/safelineus](http://www.mt.com/safelineus).

### Extruder

**Clextal**, a division of Legris Industries, has introduced the Evolum (EV25) and Evolum 32 (EV32) twin-screw extruders. These extruders are designed for ease of product testing and reliable scale up to production extruders, useful for processors looking to develop value-added products as functional ingredients, whole grain foods, textured proteins, modified starches, multigrain breakfast cereals and snacks, filled products, and more. Additionally, they have added a new production extruder, the BC 72, and a new Evolum Dryer, the EV300. [www.clextal.com](http://www.clextal.com).

## Data Logger

**Dickson Data** has announced the development of the Dickson Multi-Feature Digital Display Temperature & Humidity Data Logger with push to start and push to stop functions. [www.dicksondata.com](http://www.dicksondata.com).

## Pasteurization

**Radio Frequency Co., Inc.** has developed new Macrowave Pasteurization Systems ideal for batch or conveyORIZED applications for bagged or bulk product. They also offer a full line of systems for the bulk pasteurization and/or insect deinfestation of nuts, meats, spices, pasta, tobacco, fish-meal, xanthan gum, food ingredients, and other various products either bagged or in bulk, requiring pasteurization. [www.radiofrequency.com](http://www.radiofrequency.com).

## REGULATORY

### Genetically Engineered Crops

The U.S. Government Accountability Office (GAO) has released a report, provided in November 2008 to the Senate Committee on Agriculture, Nutrition, and Forestry that addresses "... (1) unauthorized releases of GE crops; (2) coordination among the three [FDA, EPA, and APHIS] agencies; and (3) additional actions they have proposed to improve oversight ...". GAO recommends that "... (1) FDA make public the results of its early food safety assessments of GE crops; (2) USDA and FDA develop an agreement to share information on GE crops with traits that, if released into the food or feed supply, could cause health concerns; and (3) USDA, EPA, and FDA develop a risk-based strategy for monitoring the widespread use of marketed GE crops ...". The title of the November 5, 2008, GAO Report, which was released on December 5, 2008, is "Genetically Engineered Crops: Agencies Are Proposing Changes to Improve Oversight, but Could Take Additional Steps to Enhance Coordination and Monitoring" and is available at [www.gao.gov/new.items/d0960.pdf](http://www.gao.gov/new.items/d0960.pdf).

### Labeling

In December, the **U.S. Food and Drug Administration** published a "Dear Manufacturer Letter Regarding Front-of-Package Symbols" in an effort to remind food manufacturers and distributors of current regulatory schemes and requirements in regard to nutrition claims in light of the expanding use in marketplace of front-of-package symbols on food products. They note that accurate food labeling information can assist consumers in making healthy nutritional choices. The FDA rec-

ommends that manufacturers and distributors of food products that include front-of-package symbols ensure that these claims are consistent with FDA's current laws and regulations. [www.cfsan.fda.gov/~dms/cfsup189.html](http://www.cfsan.fda.gov/~dms/cfsup189.html).

### Melamine Levels

The **World Health Organization** recently reported that international experts set the daily intake for Melamine at 0.2 mg/kg of body weight. This level is lower than previously suggested by some authorities and would mean a person weighing 50 kg would have a tolerable amount of 10 mg of Melamine a day. Note that the experts did not establish a safe level, but the tolerable level represents the tolerable amount of unavoidable contaminant in food that a person may ingest on a daily basis without appreciable health risk.

## AACC INTERNATIONAL ANNUAL MEETING

**2009.** Baltimore, Maryland. Baltimore Convention Center. Sept. 13–16.

**2010.** Savannah, GA. Savannah International Trade & Convention Center. Oct. 24–27.

## CALENDAR

### January

**26–28. Asian Noodle Technology Short Course.** Canadian International Grains Institute. Contact: Bin Xiao Fu; Phone: +1.204.984.1831; Fax: +1.204.983.2642; E-mail: [bfu@cigi.ca](mailto:bfu@cigi.ca); [www.cigi.ca](http://www.cigi.ca)

### February

**1–6. Practical Short Course on Feeds and Pet Food Extrusion.** College Station, TX. Contact: Mian N. Riaz; Phone: +1.979.845.2774; Fax: +1.979.845.2744; E-mail: [mnriaz@tamu.edu](mailto:mnriaz@tamu.edu); [www.tamu.edu/extrusion](http://www.tamu.edu/extrusion)

**4–6. Food Extrusion Master Class.** Mahwah, NJ. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org); [www.aaccnet.org/continuingeducation/2009/FoodExtrusion.asp](http://www.aaccnet.org/continuingeducation/2009/FoodExtrusion.asp)

### March

**9–11. Breakfast Cereal Short Course.** Peterborough, England. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**16–17. Batters and Breadings Short Course.** Tampa, FL. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**17–19. Molds and Mycotoxins Short Course.** University of Nebraska-Lincoln. Contact: Nina Murray; Phone: +1.402.472.2816; Fax: +1.402.472.1693; E-mail: [nmurray2@unl.edu](mailto:nmurray2@unl.edu); [fpc.unl.edu/workshops/molds.shtml](http://fpc.unl.edu/workshops/molds.shtml)

**18–20. Chemical Leavening Short Course.** Tampa, FL. Contact: Tressa Patrias; Phone: +1.651.994.3851; Fax: +1.651.454.0766; E-mail: [tpatrias@scisoc.org](mailto:tpatrias@scisoc.org)

**25–27. Cereals & Europe Spring Meeting 2009—Whole Grain Global Summit.** Newcastle, UK. Contact: Chris Seal; Phone: +44.191.2227650; Fax: +44.2226720; E-mail: [chris.seal.ncl.ac.uk](mailto:chris.seal.ncl.ac.uk); [www.cerealsandeuropa.net](http://www.cerealsandeuropa.net)

**30–April 1. Asian Noodle Technology Short Course.** Canadian International Grains Institute. Contact: Dr. Bin Xiao Fu; Phone: +1.204.984.1831; Fax: +1.204.983.2642; E-mail: [bfu@cigi.ca](mailto:bfu@cigi.ca); [www.cigi.ca](http://www.cigi.ca)

### April

**5–10. Snack Food Processing Short Course.** College Station, TX; Phone: +1.979.845.2774; Fax: +1.979.845.2744; E-mail: [mnriaz@tamu.edu](mailto:mnriaz@tamu.edu); [www.tamu.edu/extrusion](http://www.tamu.edu/extrusion)

**6–8. 13th International Celiac Disease Symposium.** Amsterdam, the Netherlands. Contact: Jan van Goyenkade; Phone: +31.20.679.3411; Fax: +31.20.673.7306; E-mail: [icds@eurocongress.com](mailto:icds@eurocongress.com); [www.ICDS2009.org](http://www.ICDS2009.org)

**6–8. Milling Short Course.** Canadian International Grains Institute. Contact: Ashok Sarkar; Phone: +1.204.983.5550; Fax: +1.204.983.2642; E-mail: [asarkar@cigi.ca](mailto:asarkar@cigi.ca); [www.cigi.ca](http://www.cigi.ca)

### May

**11–15.ACHEMA 2009—29th International Exhibition-Congress on Chemical Engineering, Environmental Protection, and Biotechnology.** Frankfurt am Main, Germany. Contact: DECHEMA e.V.; Phone: +49.0.69.7564.0; Fax: +49.0.69.7564.201; E-mail: [achema@dechema.de](mailto:achema@dechema.de); [www.achema.de](http://www.achema.de)

**13–15. AACC Intl. Milling and Baking Division Spring Technical Conference.** Albuquerque, NM; Contact: Dave Braun; E-mail: [dbraun@mennel.com](mailto:dbraun@mennel.com); [www.aaccnet.org](http://www.aaccnet.org)

#### June

**2–6. International Wheat Quality Conference IV.** Saskatoon, SK, Canada. Contact: Ravindra Chibbar; E-mail: [ravi.chibbar@usask.ca](mailto:ravi.chibbar@usask.ca); [www.usask.ca/iwqc4](http://www.usask.ca/iwqc4)

**9–11. Food and Function 2009 International Scientific Conference on Nutra-ceuticals and Functional Foods.** Zilina, Slovakia. Contact: Norbert Bomba; Phone: +421918707371; Fax: +421414000123; E-mail: [info@foodandfunction.com](mailto:info@foodandfunction.com); [www.foodandfunction.com/](http://www.foodandfunction.com/)

#### July

**1–3. Dietary Fiber 2009.** Vienna, Austria. Contact: Anita Habershuber; Phone: +43.1.707.72.02.0; Fax: +43.1.707.72.04.0; E-mail: [anita.habershuber@icc.or.at](mailto:anita.habershuber@icc.or.at); [www.icc.or.at/events/df09](http://www.icc.or.at/events/df09)

#### September

**13–16. 14th Australian Barley Technical Symposium.** Queensland, Australia. E-mail: [abts09@yrd.com.au](mailto:abts09@yrd.com.au)

**27–30. 59th Australian Cereal Chemistry Conference.** Wagga, Wagga, Australia. [www.aaccnet.org](http://www.aaccnet.org)

## Extrusion Processing: Technology and Commercialization

*An International Grains Program Short Course*

August 11–14, 2009

IGP Conference Center  
Department of Grain Science and Industry  
Kansas State University  
Manhattan, Kansas

Early Bird Registration Deadline  
June 26, 2009

For Details and Registration  
Information Please Visit the  
IGP Website [www.ksu.edu/igp](http://www.ksu.edu/igp)



Or Contact:  
Anita McDiffett  
Email: [almgret@ksu.edu](mailto:almgret@ksu.edu)  
Ph: 785-532-4080



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## Make Plans Now to Attend the 2009 AACC International Milling and Baking Division Spring Technical Conference

**May 13 – 15**  
**Embassy Suites Hotel Albuquerque**  
**Albuquerque, New Mexico**

Registration and housing will open February 1, 2009. Please visit [www.aaccnet.org](http://www.aaccnet.org) for program content, sponsorship information, golf tournament, registration and housing details/forms. Registration materials will not be mailed. Please contact Dave Braun at [dbraun@mennel.com](mailto:dbraun@mennel.com) if you have any questions.

Don't miss out on this popular, annual technical conference for professionals in the milling and baking industry!